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| **Spinach cake (Ispanakli kek)**  Serves: 24  Source: momwhats4dinner.com | |
| **Ingredients**  3 eggs  1 tsp vanilla  1 & ½ cups sugar  ¾ bunch spinach  ¾ cup canola oil  2 tablespoons lemon juice  2 cups SR Flour  ½ teaspoon salt  Lemon drizzle to ice  ¾ cup icing sugar  Juice from ½ a lemon | **Equipment**  Measuring cups and spoons  Hand held beaters  Measuring scales  Handheld food processor  Salad spinner  Sieve  2 x 12 hole muffin trays  Cupcake papers  Spoon  Cake scraping spatula |
| **What to do:**   * Preheat oven to 180° C * Line the muffin trays with the paper cases * Remove the leaves from the stalks of the spinach, WASH VERY WELL, spin dry in a salad spinner * Process washed leaves, oil and lemon juice together in the processor, take your time, the spinach should be completely pureed – no lumps * Using electric beaters, beat eggs and sugar until light and creamy, add the vanilla * Add the oil and spinach mixture, mix well * Add SR flour and beat for 1 minute * Divide the batter evenly between the paper cases * Bake for 15-20 minutes - or until cooked * While cakes are baking, make the Lemon drizzle by heating the lemon juice in a small saucepan and stirring in the sugar - keep warm * Drizzle the glaze over the still warm cakes * Serve | |